



INSTITUTE OF MEAT HYGIENE AND TECHNOLOGY



Kacanskog 13, 11 000 Beograd , Republic of Serbia, phone +381 11 2650-655
www.inmesbgd.com, institut@inmesbgd.com



Contact

Director

Vesna Matekalo-Sverak, PhD
vesnams@inmesbgd.com
+381 11 2650-722

Deputy Director

Vesna Ž. Đorđević, PhD
vesna@inmesbgd.com
+381 11 2650-722

Assistant Director for Biotechnological Development

Slobodan Lilić, PhD
slobo@inmesbgd.com
+381 11 2650-722

Assistant Director for National and International Scientific Cooperation

Dragan Milićević, PhD
dragan@inmesbgd.com
+381 11 2650-655

Assistant Director for Legal and General Affairs

Saša Prečanica, lawyer
precanica@inmesbgd.com
+381 11 2650-655; +381 11 3699-532

Councillor of the Director for
Scientific Research
Aurelija Spirić, PhD
aurelija@inmesbgd.com
+381 11 2650-655

Zoran Petrović, MSc
zoran@inmesbgd.com
+ 381 11 2650-655

Public Relations Representative
Danijela Šarčević, PhD
danijelas@inmesbgd.com
+381 11 2650-655

Phone: + 381 11 2650-655
Fax: + 381 11 2651-825
Mail: institut@inmesbgd.com
Web: www.inmesbgd.com



Institute

The Institute of Meat Hygiene and Technology is a research-development institution that organizes and conducts scientific research work of an interdisciplinary character in the field of biotechnology. Research results are applied and implemented during their production, in cooperation with meat and food industry operators.

Mission and Vision

MISSION

The Institute's mission is to contribute to the development of the meat industry, its product range and quality of meat products produced, and to ensure the market is supplied with safe food products, by ensuring the high competence of the Institute's employees, by using its research, development and laboratory capacities and potentials, and by being constantly present in the industry. This enables the Institute to contribute to the permanent protection of animal and human health and of the environment integrated within the strategy "one health".

VISION

By constantly improving the level of knowledge, investing in staff and modernizing equipment, we strive to become the leading scientific research organization in the field of food safety and quality in this region, which will ensure products and services of higher value for our business partners in the meat industry.



History

- 1955. Founded in Belgrade as the Institute of Meat Technology;
- 1965. The Institute is given the status of a scientific institution of special public interest;
- 1972. Activities are initiated to realize the Monitoring program to control veterinary medicine and environmental contaminant residues in tissues and organs of farm animals, fish and primary animal products (milk, eggs and honey), which is still performed today according to European Union regulations;
- 1989. The Federal Ministry of Agriculture appoints the Institute as coordinating laboratory for hygienic compliance of meat and meat products;
- 1994. Yugoslav Institute of Meat Technology changes its name to the Institute of Meat Hygiene and Technology;
- 2001. A documented and certified system of work according to standards SRPS ISO 9001:2001 is established;
- 2002. First accreditation of the Institute's laboratory sector according to standard SRPS ISO/IEC 17025:2001 is achieved;
- 2002. By Decision of the European Commission "Commission regulation EC 1168/2002", the Institute of Meat Hygiene and Technology is appointed as an authorized/competent institution for issuing authenticity certificates for export of beef from the Republic of Serbia to the EU market, which applies to the present day;
- 2006. By the Decision of the Government of the Republic of Serbia, the state assumes the founding and management rights and constitutes the Institute as an institution of public interest;
- 2010. Certification according to standard SRPS ISO 9001:2008 is achieved;
- 2012. Re-accreditation of the Laboratory for Biotechnological Research and Food Safety control according to standard SRPS ISO/IEC 17025:2006 is obtained.



Activity of the Institute

Scientific research activity of the institute includes:

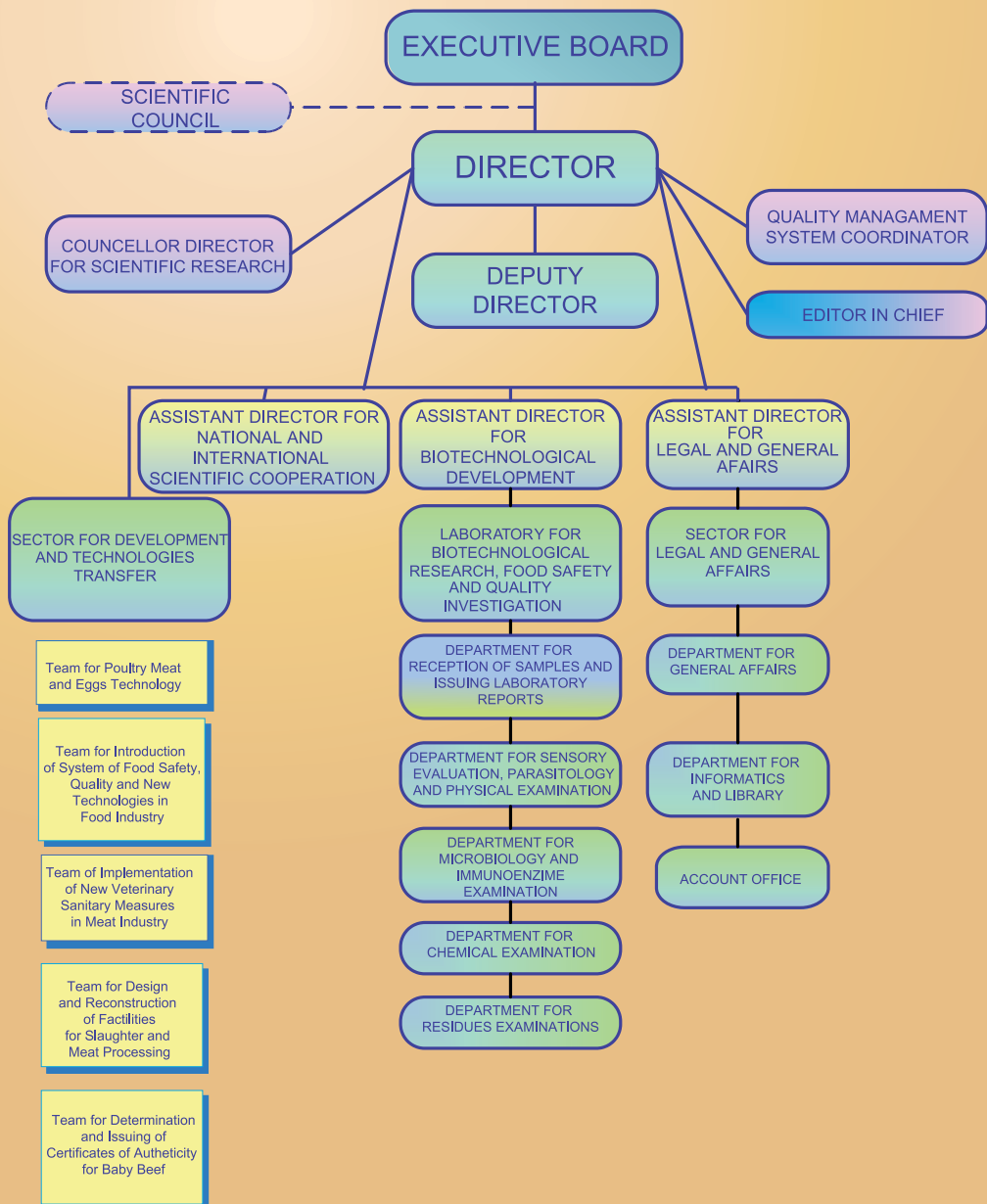
Preparation, realization and evaluation of scientific projects in the field of biotechnology and other natural and technical-technological sciences, as well as implementation of the project results;

- Preparation of programs for scientific meetings and participation in their realization;
- Scientific-professional cooperation with scientific organizations and companies (business organizations) in the country and abroad.

In addition to scientific research activity, the institute is active in the following fields:

- Issuing the journal, books and other publications;
- Project, engineering activities and technical consulting services;
- Technical examination and analyses;
- Other education (staff training).

Organization Chart



Authorization

- By Decision of the European Commission "Commission regulation EC 1168/2002" from 2002, the Institute of Meat Hygiene and Technology is appointed as an authorized/competent institution for issuing authenticity certificates for export of beef from the Republic of Serbia to the EU market.
- Accreditation of the Institute of Meat Hygiene and Technology with the Federal Service for Veterinary and Phytosanitary Control of the Russian Federation for issuing certificates of safety for plant food products (2010).
- By Decision of the Ministry of Agriculture, Trade, Forestry and Water Management, the Institute is authorized for control of the quality of agricultural products and food stuffs and their products in export (Official Journal No.12/95; 59/98).
- By decision of the Ministry of Health on compliance to stipulated conditions for establishment of food safety of food stuffs and products for general use (1997).
- By decision of the Ministry of Agriculture, Trade, Forestry and Water Management – Veterinary Directorate, the Institute of Meat Hygiene and Technology is authorized for the organization of inter-laboratory comparisons and proficiency testing of laboratories for microbiological analyses of food (2010).
- By Decision of the Ministry of Agriculture, Trade, Forestry and Water Management, the Institute of Meat Hygiene and Technology is authorized for the education and training of veterinary technicians and technicians in other associated fields for *Trichinella* (trichinosis) testing for meat industry and veterinary inspection (1997).
- Contract with the Ministry of Agriculture, Trade, Forestry and Water Management– Plant Protection Directorate, allows the Institute to conduct laboratory testing of samples with the purpose of analyses and investigation of the safety of food and animal feed as well as execution of the monitoring program (No. 404-02-54/46/2009-06 from 8.12.2009. and AnnexNo.404-02-71/45/2011/09 from 9.05.2011).



Accreditation and Certification

Institute of Meat Hygiene and Technology certified the quality management system for the first time in year 2001 according to standard SRPS ISO 9001:2001. Since then, it has conducted regular re-certification, and in late 2011 the quality management system was certified according to standard SRPS ISO 9001:2008.

Laboratory of the Institute of Meat Hygiene and Technology was accredited for the first time according to standard SRPS ISO/IEC 17025:2001. The last accreditation of the Laboratory of biotechnological research and control of food quality and safety was renewed in late 2011 according to SRPS/IEC 17025:2006.





Laboratory for Biotechnological Research, Food Safety and Quality Investigation

Control of food safety and quality is carried out in the Laboratory for Biotechnological Research, Food Safety and Quality Investigation. Laboratory testing of samples comprises microbiological, parasitological, immunoenzymatic, molecular-biological, physical-chemical and organoleptic (sensory) investigations depending on the type of foodstuff, and includes all tests stipulated in relevant regulations on safety and compliance and regulations on quality with which individual foodstuffs must comply.

In the Laboratory for Biotechnological Research, Food Safety and Quality Investigation, the following are investigated:

Meat and Meat Products

Milk and Dairy Products

Fish and Fish Products

Fruits and Vegetables and Their Products

Natural Spices and Spices

Extracts and Their Mixtures

Objects of General Use

Biological Material

Diary Supplements

Eggs and Egg Products

Protein Products

Animal Feed and Water

Intended for Animals

Refreshing Non-Alcoholic

Beverage and Alcoholic

Beverages

Confectionery

Soups and Food Supplements

Food Additives

Honey and Other Bee Products

Grains/Cereals and Their

Products, Oil Seeds/Plants and Other Seeds

Edible Oils, Plant and Animal Fats



Sector for Development and Technologies Transfer

The Sector for Development and Technologies Transfer is responsible for scientific research-based and team-work based cooperation with the meat industry, in order to find new, and improve existing, meat production and processing procedures in the meat industry. Activities of the Team for poultry meat and eggs technology, Team for introduction of systems of food safety, quality and new technologies in food industry, Team for implementation of new veterinary-sanitary measures in meat industry, Team for design and reconstruction of facilities for slaughter and meat processing and Team for determination and issuing of certificates of authenticity for baby beef, are focused on the following:

- Scientific research cooperation in facilities for production and processing of meat by providing consultant services in connection with general and specific food hygiene conditions and requirements in any phase of production, processing and marketing;
- Introduction and sustaining the HACCP system and food safety standards ISO 22 000, 9001 and 14 001 in facilities for meat slaughter and processing, retail facilities and facilities for preparation of food - restaurants;
- Technological design of facilities for meat slaughter and processing, as well as development of designs for reconstruction and adaptation of existing facilities;
- Development and drafting sustainability studies for products of animal origin;
- Issuing certificates of authenticity for export of "baby beef" meat to the market of European union;
- Issuing producer specifications and declarations;
- Finding solutions for optimal packaging conditions, MAP;
- Providing assistance with interpretation of current national and international regulations;
- Organization of vocational training for employees of the meat industry.



Education

Training in the field of food quality and control for professionals and employees of the meat industry and food industry are permanently organized by the Institute of Meat Hygiene and Technology:

- Program of sensory education and training of participants in sensory evaluation/scoring;
- Education programme for professionals implementing ISO methods in microbiological laboratories;
- Training program for professionals working in bacteriological laboratories located in and an integral part of production facilities;
- Training program for professionals in the meat and dairy industries, and animal and plant fats and oils industries, in implementation of accredited standards SRPS ISO and FAO in the Laboratory for Chemical Testing;
- Training for veterinary inspectors in monitoring veterinary medicine residues and environmental contaminants;
- Education and training program for inspection of pig meat for the presence of *Trichinella* (trichinosis);
- Training for the executive staff of production facilities on requirements of the system and food safety standards;
- Training for members of HACCP teams (agreed themes);
- Training for veterinary inspectors in slaughter facilities and facilities for meat processing;
- Training for meat inspectors (assistants to veterinary inspectors) on slaughter lines;
- Training for quality controllers on slaughter lines;
- Training for employees in monitoring of critical control points (CCPs);
- Training in hygienic maintenance of work processes on slaughter lines and meat cutting lines;
- Training on animal welfare according to legal provisions.



Scientific-Research Projects

The Institute of Meat Hygiene and Technology participates in international and national projects in the field of biotechnology:

- Six International projects (EU, FP, Bilateral Cooperation...)
- Ten National projects;
- Project leader in two and participation in six scientific research projects founded by the Ministry of Education and Science in the period 2011-2014.
- Two projects founded by Secretary of Environmental Protection of the City of Belgrade in the period 2012-2013.



Cooperation

International cooperation with:

- Institute Max Rubner – Federal Research Institute of Nutrition and Food, Kulmbach, Germany;
- All Russian Research Meat Institute– V. M. GorbatoV (VNIIMP) from Moscow – protocol cooperation;
- Technological Institute of the St. Petersburg State University – protocol cooperation;
- Scientific Institute of Fisheries, Aquaculture and Irrigation– Szarvas, Hungary;
- Veterinary-Pharmaceutical University in Brno – Czech Republic;
- Veterinary Faculty of the University in Ljubljana – Republic of Slovenia;
- Veterinary faculties in Skopje and Bitola – Republic of Macedonia;
- Public Veterinary Institute of Republic Srpska "Dr Vaso Butozan" from Banja Luka;
- Related faculties and institutions from Italy, England, Denmark, Poland, Spain, Norway, France, Greece, Slovenia, Croatia, Bosnia and Herzegovina.

National cooperation with:

- Ministry of Education, Science and Technological Development;
- Ministry of Agriculture, Forestry and Water Management;
- Chamber of Commerce of Serbia;
- Chamber of Commerce of Belgrade;
- Veterinary Chamber of Serbia;
- Related faculties and institutions;

Journal "Meat Technology"

Meat Technology is a scientific journal which has published, since 1960, the results of fundamental and applied research in the field of biotechnological sciences, in the following branches: veterinary science, food engineering and biotechnology.

Founder and publisher – Institute of Meat Hygiene and Technology.

The Ministry of Science and Technological Development of the Republic of Serbia (no. 413-00-00461/2000-01) has defined this publication as of special scientific interest.

Journal is published two times a year.

Paper application for scientific journal "Meat Technology" is now, possible, on line via link www.aseestant.ceon.rs. Manuscripts should be submitted, also, in electronic form via following e-mail addresses: institut@inmesbgd.com i aurelija@inmesbgd.com.

Editor in chief

- Aurelija Spirić, PhD
- aurelija@inmesbgd.com
- +381 11 2650-655/ext. 134

ISSN 0494-9046
UDK 664.9.614.31: 637.5(05)

tehnologija
mesa
meat technology

God.	Br.	Beograd,
53	1	2012
Vol.	No.	Belgrade,

Osnovni Izdavalac – FOUNDER AND PUBLISHER
INSTITUT ZA HIGIJENU I TEHNOLOGIJU MESA, BEOGRAD
INSTITUTE OF MEAT HYGIENE AND TECHNOLOGY



International Meat Industry Conferences

The Institute of Meat Hygiene and Technology has, since 1958, organized the traditional annual conference for the meat industry in Serbia. The objective of the first conference, as well as subsequent conferences, was to improve and provide incentive for further development of industrial meat production and processing, through objectively perceiving the present situation and potential compared to global professional and scientific accomplishments and achievements. So far, 56 conferences have been organized with great success. Since 2005, the conference has had the status of an international meeting.

